

# Gingerbread - USDA Recipe C230

B7

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole-wheat flour	15 oz	3 1/3 cups	1 lb 14 oz	1 qt 2 2/3 cups	<b>1.</b> Place flour, baking soda, ginger, cinnamon, and cloves in a commercial mixer (batch as needed). Using a paddle attachment, mix on low speed for 1 minute. Leave dry ingredients in mixer. Set aside for step 4.
Enriched bread flour	14 1/2 oz	3 1/4 cups	1 lb 13 oz	1 qt 2 1/2 cups	
Baking soda		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground ginger		3 Tbsp	3 oz	1/4 cup 2 Tbsp	
Ground cinnamon		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground cloves		1 tsp		2 tsp	<b>2.</b> Combine margarine, sugar, molasses, and boiling water in a large bowl. Stir until margarine is melted.
Margarine, trans fat-free	6 oz	2/3 cup	12 oz	1 1/3 cups	
Brown sugar	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	

Boiling water		2 2/3 cups		1 qt 1 1/3 cups	
Frozen whole eggs, thawed	12 oz	1 1/3 cups	1 lb 8 oz	2 2/3 cups	<b>3.</b> Add eggs.  <b>4.</b> Add molasses mixture to dry ingredients and stir until lumps are removed.
(Optional) Lemon or Orange zest		2 Tbsp		1/4 cup	<b>5.</b> (Optional) Add lemon or orange zest.  <b>6.</b> Pour 1 qt 2 cups (about 3 lb) batter into a half steam table pan (12" x 10" x 2 1/2") lightly coated with pan release spray.  <b>7.</b> Bake until edges are dark and middle is firm to touch:  <b>8.</b> Portion: Cut each pan 5 x 5 (25 pieces per pan).

## Notes

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

## Serving

NSLP/SBP Crediting Information: 1 piece provides 1 oz equivalent grains.

CACFP Crediting Information: 1 piece provides 1 serving grains/breads.

Serving	Yield	Volume
See Notes	<b>50 Servings:</b> about 6 lb  <b>100 Servings:</b> about 12 lb	<b>50 Servings:</b> about 3 quarts / 2 steam table pans (12" x 10" x 2 1/2")  <b>100 Servings:</b> about 1 gallon 2 quarts / 4 steam table pans (12" x 10" x 2 1/2")

Nutrients Per Serving					
Calories	166	Saturated Fat	1 g	Iron	1 mg
Protein	3 g	Cholesterol	24 mg	Calcium	45 mg
Carbohydrate	31 g	Vitamin A	154 IU	Sodium	140 mg
Total Fat	4 g	Vitamin C		Dietary Fiber	1 g